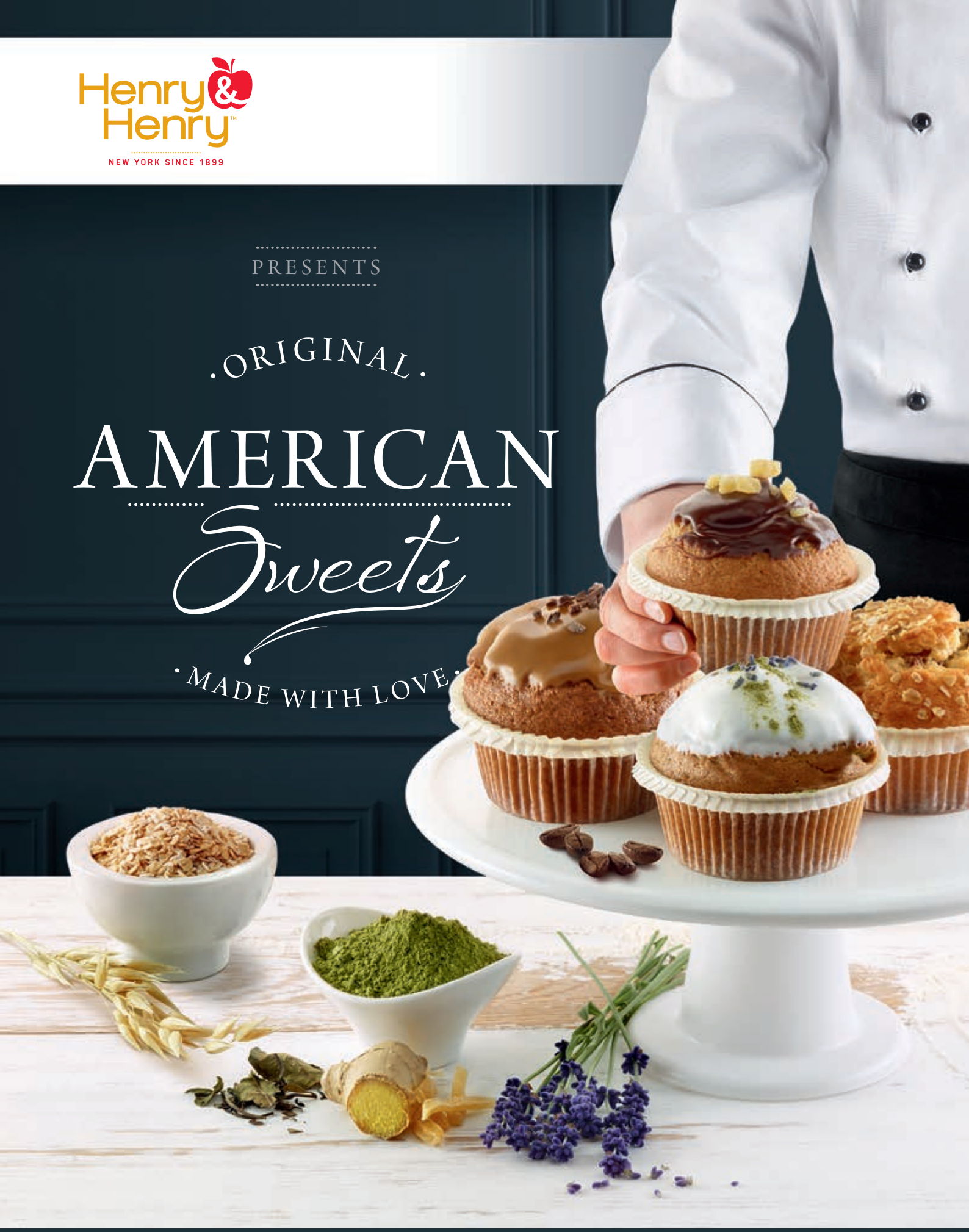
Henry & Henry
NEW YORK SINCE 1899

PRESENTS

ORIGINAL

AMERICAN Sweets

MADE WITH LOVE



MUFFIN

PRODUCTS AND RECIPES

.ORIGINAL.

AMERICAN Sweets

.MADE WITH LOVE.

AMERICAN CAKE & MUFFIN

American Cake & Muffin enables you to create typical American muffins in terms of shape and texture, thanks to the soft structure and long freshness.

- ★ HIGH VERSATILITY
- ★ SOFT AND OPEN STRUCTURE
- ★ HOLDS INCLUSIONS WELL
- ★ LIGHT AND NATURAL COLOUR
- ★ PLEASANT VANILLA TASTE

Discover New Flavour Sensations

Henry & Henry represents true American expertise and heritage of inspiring recipes developed by our experts based on consumer and market insight.

The US is one of the key countries leading innovation in bakery and therefore a good source of inspiration. Spice Blends and Ginger are the top growing flavours in bakery there, now starting to become popular in Europe as well.

AMERICAN CAKE & MUFFIN
Taste the difference!

Classic Flavour Notes

In Europe there is still a growing consumer demand for American Bakery. Why not combine this with the traditional cafè culture? A delicious bite of luxury with a coffee flavoured pastry to enjoy anytime during the day on-the-go. An increasing number of consumers are having breakfast outside home during the week or looking for a sweet treat just in between meals

Oatmeal

Typical breakfast ingredient

Breakfast cereals like oatflakes and fruits as inclusions in a muffin make for a perfect morning treat

Espresso

Coffee flavour on-the-go

The aromatic coffee taste turns muffins into a delicious delight that tickles your senses.

Ginger

Top flavour in US bakery

Fresh, exotic and and slightly hot ginger adds a delightful flavour. Combined with chocolate it unravels a new taste experience.

Matcha

Well-balanced flavour and freshness

Green Tea is a traditionally well-liked infusion. The colour and flavour of the Matcha turns into an exquisite taste and visual delight.

GINGER MUFFIN

PREPARATION	INGREDIENTS	Weight (g)
Fold cinnamon, ginger powder, nutmeg and chopped candied ginger into the muffin batter.	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)*	4,000
Fill approx. 110 g muffin batter into each well of the **Muffin "Set of Cups"***) and bake with the vent slightly open.	Cinnamon Ginger powder Nutmeg Ginger, candied	5 15 5 300
Warm AMERICAN DARK ICING, dip the top of the cooled muffins into the icing and sprinkle with chopped candied ginger.	AMERICAN DARK ICING Ginger, candied	300 80
Oven temperature: 200 °C (40 °C below the temperature for rolls)	**TOTAL WEIGHT**	4,705
Baking time: approx. 35 minutes	**NUMBER OF PIECES**	39

*DELIGHTFUL **TEXTURE** AND **INTENSE FLAVOUR** THROUGH **PIECES** OF CANDIED **GINGER** INSIDE*

MATCHA-MUFFIN

PREPARATION	INGREDIENTS	Weight (g)
Fold Matcha (Green Tea powder) and lavender buds into the muffin batter.	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)* Matcha Green Tea Lavender buds, dried	4,000 20 2
Fill approx. 110 g muffin batter into each well of the **Muffin "Set of Cups"***) and bake with the vent slightly open.		
Warm AMERICAN VANILLA ICING, dip the top of the cooled muffins into the icing. Optionally sprinkle with matcha and lavender buds.	AMERICAN VANILLA ICING	500
Oven temperature: 200 °C (40 °C below the temperature for rolls)	**TOTAL WEIGHT**	4,522
Baking time: approx. 35 minutes	**NUMBER OF PIECES**	36

***FRESH FLAVOUR** OF MATCHA & LAVENDER: THE **PERFECT HARMONY** OF TASTE & COLOUR*

SERVICE-CLUB

*) **Muffin "Set of Cups"**
Art. No. 01846, Sales unit: 50 pieces

Order conveniently and easily:
Fax: +49 (0)421 – 3502-208
Phone: +49 (0)421 – 3502-281

ESPRESSO-MUFFIN

PREPARATION	INGREDIENTS	Weight (g)
Fold instant espresso, cocoa nibs and WHITE CHOCOLATE CHUNKS into the muffin batter.	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)*	4,000
	Instant espresso	50
	Cocoa nibs	40
	WHITE CHOCOLATE CHUNKS	400
Fill approx. 110 g muffin batter into each well of the **Muffin „Set of Cups"***) and bake with the vent slightly open.		
Warm AMERICAN CARAMEL ICING, dip the top of the cooled muffins into the icing and decorate with cocoa nibs.	AMERICAN CARAMEL ICING	550
	Cocoa nibs	20
Oven temperature: 200 °C (40 °C below the temperature for rolls)	**TOTAL WEIGHT**	5,060
Baking time: approx. 35 minutes	**NUMBER OF PIECES**	40

***ESPRESSO** PURE INDULGENCE **WITH COCOA NIBS:** THE TREAT TO WAKE YOU UP*

OATMEAL-MUFFIN

PREPARATION	INGREDIENTS	Weight (g)
Soak oatmeal in water for approx. 15 minutes.	Oatmeal	300
	Water	150
Fold together with raisins, chopped apricots, DARK CHOCOLATE CHUNKS and gingerbread spice into the muffin batter.	Raisins	100
	Apricots, dried	100
	DARK CHOCOLATE CHUNKS	100
	Gingerbread spices	4
	Muffin batter made from AMERICAN CAKE & MUFFIN *(see basic recipe on the bag)*	4,000
Fill approx. 110 g muffin batter into each well of the **Muffin "Set of Cups,"***), sprinkle approx. 5 g oatmeal on top and bake with the vent slightly open	Oatmeal	200
Oven temperature: 200 °C (40 °C below the temperature for rolls)	**TOTAL WEIGHT**	4,954
Baking time: approx. 35 minutes	**NUMBER OF PIECES**	41

***DELICIOUS** WITH **INDULGENT INCLUSIONS** OF DRIED FRUITS AND OATFLAKES FOR BREAK-FAST OR IN BETWEEN MEALS*

SERVICE-CLUB

*) **Muffin "Set of Cups"**
Art. No. 01846, Sales unit: 50 pieces

Order conveniently and easily:
Fax: +49 (0)421 – 3502-208
Phone: +49 (0)421 – 3502-281

Henry & Henry™
NEW YORK SINCE 1899

·ORIGINAL·

AMERICAN Sweets

·MADE WITH LOVE·

PRODUCT NAME	weight
AMERICAN CAKE & MUFFIN	15 KG
AMERICAN CAKE & MUFFIN DARK	15 KG
AMERICAN TOFFEE CAKE	10 KG
AMERICAN COOKIE	10 KG
AMERICAN BROWNIE	10 KG
AMERICAN DONUT 50	16 KG

PRODUCT NAME	weight
AMERICAN CARAMEL ICING	5 KG
AMERICAN DARK ICING	5 KG
AMERICAN VANILLA ICING	5 KG

PRODUCT NAME	weight
MILK CHOCOLATE CHUNKS	5 KG
DARK CHOCOLATE CHUNKS	5 KG
WHITE CHOCOLATE CHUNKS	5 KG

CSM Bakery Solutions

connecting the world of baking™

www.csmbakerysolutions.com